

JulianaU Ilrich

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving KPIs.

TECHNICAL SKILLS

Cuisine Styles

Italian • Asian Fusion

Kitchen Skills

Baking

Operations

Supplier Negotiation • Inventory Management

Soft Skills

Time Management • Quality Control

EXPERIENCE

Executive Chef — Altenwerth, Grimes and Heathcote (Jun 2025 - Jul 2025)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 94 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.

Sous Chef — Stanton Group (Nov 2019 - Present)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 93 guests with 95%+ client satisfaction.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.